

## Pils

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- Gravity **11.9 BLG**
- ABV ---
- IBU **13**
- SRM **3.4**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2100 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **2222 liter(s)**

### Mash information

- Mash efficiency **94 %**
- Liquor-to-grist ratio **3.24 liter(s) / kg**
- Mash size **1163.2 liter(s)**
- Total mash volume **1522.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	350 kg (97.5%)	81 %	5
Grain	Weyermann - Carapils	5 kg (1.4%)	78 %	4
Grain	Sauermalz	4 kg (1.1%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	790 g	35 min	8.7 %
Boil	Hallertau Spalt Select	1220 g	28 min	3.5 %
Boil	Hallertau Tradition	810 g	10 min	7.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
BF16	Lager	Dry	1.5 g	---